



Antipasto Veggie Burger

with Beyond Meat® and Sun-Dried Tomato Pesto

Veggie 25 Minutes



-  Beyond Meat®
-  Brioche Bun
-  Zucchini
-  Red Onion
-  Baby Tomatoes
-  Sun-Dried Tomato Pesto
-  Arugula and Spinach Mix
-  Italian Seasoning
-  Balsamic Glaze

HELLO ARUGULA AND SPINACH MIX
The best of both worlds – sweet spinach and peppery arugula!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Zucchini	200 g	400 g
Red Onion	113 g	226 g
Baby Tomatoes	113 g	227 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Halve **tomatoes**. Cut **zucchini** into ¼-inch rounds. Peel, then cut **onion** into ¼-inch slices.



2 Roast veggies

Add **zucchini, onions, half the Italian Seasoning** (use all for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 14-16 min. Drizzle **half the balsamic glaze** onto **veggies**, then toss to coat.



3 Cook Beyond Meat® patties

While **veggies** roast, heat a large non-stick pan over medium-high heat. When hot, add **Beyond Meat® patties** to the dry pan. Cook, until golden-brown, 3-4 min per side.**



4 Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



5 Make salad

Add **remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes** and **arugula and spinach mix**, then toss to coat.



6 Finish and serve

Spread **sun-dried tomato pesto** onto **buns**. Layer **bottom buns** with **some roasted veggies, Beyond Meat® patties, some salad**, and **top buns**. Divide **burgers, remaining veggies** and **remaining salad** between plates.

Dinner Solved!